Frank's Hungarian Goulash

Yield: 8 Servings
Prep time: 1 Hour
Total time: 3 ½ Hours

Ingredients

6 oz. Thinly Sliced Bacon, Chopped

2.5 lbs. Boneless Beef Chuck
Cut into 1 ½ inch Cubes
(sub combination lamb and beef)

Kosher Salt

Pepper

7 ½ Cups of Water, Divided

2 Onions, Chopped

¼ Cup Hungarian Sweet Paprika

1 Tbsp. Goulash Paste
(sub tomato paste)

2 Tbsp. White Wine Vinegar, Divided

1.5 lbs. Small Gold Potatoes
Cut into 1 inch Cubes

1 Bell Pepper, Chopped

1 Tbsp. Fish Sauce

Directions

1. In a large Dutch oven or cast iron skillet, fry bacon until crisp; transfer to plate, leaving grease in the pan.

2. Season cubed beef with salt and pepper, add to pan and cook in bacon grease over medium-high heat until browned on all sides. (Approximately 5 minutes.) Transfer beef to plate with bacon.
3. Add ¼ of water plus the chopped onions to the pan. Cook while stirring the onions and scraping the brown bits (fond) until all liquid has evaporated and onions are soft. Add paprika and goulash paste; cook while stirring for one minute more.
4. Return the meat to the pan and add 7 cups of water plus 1 tablespoon of the vinegar; bring to a boil. Cover partially, then simmer goulash over low heat for 1 ½ hours.
5. After 90 minutes, add potatoes and bell peppers to the goulash and continued to simmer, partially covered for another hour.
6. When nearly done, add fish sauce and remaining vinegar to the pan. Season with salt and pepper to taste.

Serve Goulash with sour cream and fresh rye bread on the side. Goulash can be made in advance and stored in the refrigerator for up to two days. Enjoy!

Note: This recipe can easily be converted into a crockpot recipe. Do steps 1 then 3. Then transfer everything into a crockpot, including the raw meat and potatoes (steps 2, 3-5) Cover and cook on high until it is simmering. Then turn down to low. The longer you cook it, the better it will taste. ½ hour before serving, step 6.